

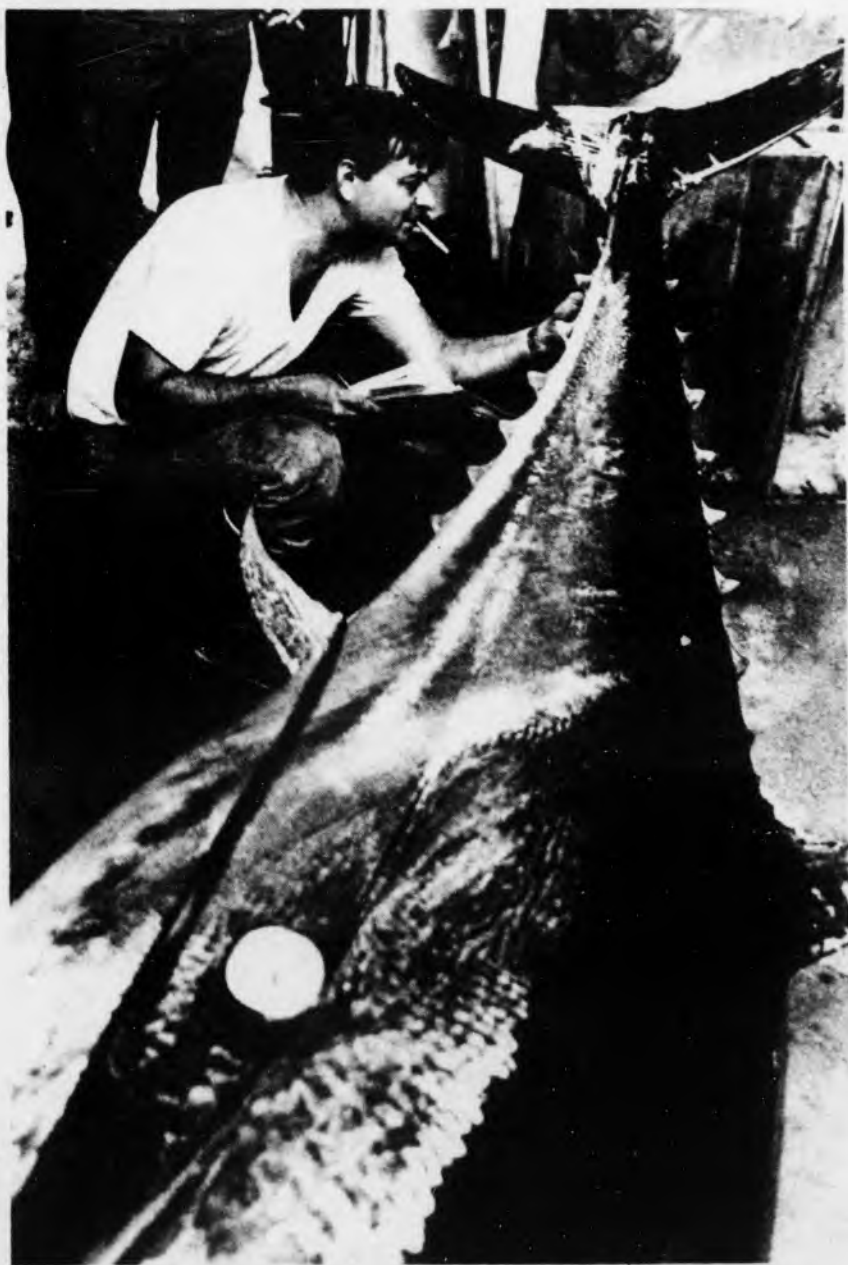


This (circa) 700 pound bluefin tuna fish was harpooned off Stellwagon Bank and brought into Green Harbor for processing. So, consider step one the catch.

Final Fate Of A Bluefin



Head fishcutter Ted Gaglis removes the head and entrails with a special power cutter. That done, about 80 per cent of the fish will be shipped to Japan where bluefin is considered a great delicacy. It is eaten uncooked.



Here Bob Brooking inspects the fish tag which records data for the Division of Marine Fisheries. He is also checking the fish's temperature by inserting a thermometer in the beast.



Gutted and ready for market, the bluefin is packed in ice (never frozen) before being shipped to Logan Airport and flown to Japan. Most fish reach Japan 48 hours after being caught. And the price for the fisherman? Well, t'aint bad, ranging from a low of .85 cents to a high of \$2.25 per pound for "dressed weight."

[Greg Derr photo]